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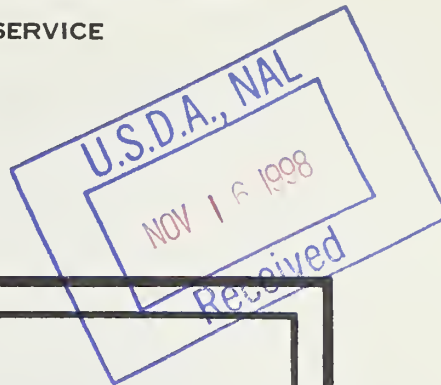
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**UNITED STATES  
STANDARDS**  
*for grades of*  
**DRIED CURRANTS**



**EFFECTIVE OCTOBER 11, 1965**

**Fourth Issue**  
*As Amended*

These standards supersede the standards  
which have been in effect since  
August 29, 1958

This is the fourth issue, as amended, of the United States Standards for Grades of Dried Currants. These standards are issued by the Department after careful consideration of all data and views submitted.

These standards were published in the Federal Register of August 31, 1956 (21 F.R. 6555). The standards were later amended to revise the term and definition of "undeveloped" dried currants and to delete the method for ascertaining moldy currants. The amended standards were further amended, effective August 29, 1958 (23 F.R. 6699), to adjust the allowances for moldy currants and moisture limits. In 1965 the amended standards were amended again by stating — in addition to other requirements — in the product description that the currants are properly prepared by "washing in water" (30 F.R. 11595).

As is the case of other standards for processed fruits and vegetables, these standards are designed to serve as a convenient basis for sales, for establishing quality control programs, and for determining loan values. They will also serve as a basis for the inspection of this commodity by Federal inspection service, which is available for the inspection of other processed products as well.

The Department welcomes suggestions which might aid in improving these standards in future revisions. Comments may be submitted to, and copies of these standards obtained from:

Chief, Processed Products Standardization  
and Inspection Branch  
Fruit and Vegetable Division, AMS  
U.S. Department of Agriculture  
Washington, D. C. 20250

# UNITED STATES STANDARDS FOR GRADES OF DRIED CURRANTS<sup>1</sup>

Effective October 11, 1965

## PRODUCT DESCRIPTION, TYPES, AND GRADES

Sec.

- 52.981 Product description.
- 52.982 Types (varieties) and styles of dried currants.
- 52.983 Grades of dried currants.

## EXPLANATIONS AND METHODS OF ANALYSES

- 52.984 Definitions of terms.

## WORK SHEET

- 52.985 Work sheet for dried currants.

**AUTHORITY:** §§ 52.981 to 52.985 issued under sec. 205, 60 Stat. 1090, as amended; 7 U. S. C. 1624.

## PRODUCT DESCRIPTION, TYPES, AND GRADES

### § 52.981 Product description.

Dried currants are dried grapes of such *Vinifera* varieties as Black Corinth or White Corinth that have been properly processed by removing seeds in Seeded Style; by stemming and capstemming; and by cleaning and washing in water to assure a wholesome product.

§ 52.982 *Types (varieties) and styles of dried currants*—(a) *Type I. Zante Type (Domestic)*:

(1) Unseeded.

(2) Seeded.

(b) *Type II. Other than Zante Type (Domestic)*, such as Amalias, Patras, Vostizza, and Zante varieties.

### § 52.983 *Grades of dried currants.*

(a) "U. S. Grade A" or "U. S. Fancy" is the quality of dried currants that possess similar varietal characteristics; that possess a good typical color; that possess a good characteristic flavor; that show

development characteristic of dried currants prepared from well-matured grapes; that contain not more than 20 percent, by weight, of moisture; and that meet the following additional requirements as also outlined in table I of this subpart:

(1) Not more than 1 piece of stem per 24 ounces of dried currants may be present;

(2) Not more than 12 seeds per 16 ounces may be present in seeded dried currants;

(3) Not more than 1½ percent, by weight, of dried currants may possess capstems;

(4) Not more than 1 percent, by weight, of dried currants may be undeveloped;

(5) Not more than 2 percent, by weight, of dried currants may be damaged;

(6) Not more than 5 percent, by weight, of dried currants may be sugared;

(7) Not more than 3 percent, by count, of dried currants may be moldy;

(8) The appearance or edibility of the product may not be affected by dried currants damaged by fermentation; and

(9) No grit, sand, or silt of any consequence may be present that affects the appearance or edibility of the dried currants.

(b) "U. S. Grade B" or "U. S. Choice" is the quality of dried currants that possess similar varietal characteristics; that possess a reasonably good typical color; that possess a good characteristic flavor; that show development characteristic of dried currants prepared from reasonably well-matured grapes; that contain not more than 20 percent, by weight, of moisture; and that meet the following addi-

<sup>1</sup> Compliance with the provisions of these standards shall not excuse failure to comply with the provisions of the Federal Food, Drug, and Cosmetic Act or with applicable State laws and regulations.



tional requirements as also outlined in table I of this subpart:

(1) Not more than 1 piece of stem per 16 ounces of dried currants may be present;

(2) Not more than 15 seeds per 16 ounces may be present in Seeded dried currants;

(3) Not more than 2 percent, by weight, of dried currants may possess capstems;

(4) Not more than 2 percent, by weight, of dried currants may be undeveloped;

(5) Not more than 3 percent, by weight, of dried currants may be damaged;

(6) Not more than 10 percent, by

weight, of dried currants may be sugared;

(7) Not more than 4 percent, by count, of dried currants may be moldy;

(8) The appearance or edibility of the product may not be more than slightly affected by dried currants damaged by fermentation; and

(9) No grit, sand, or silt of any consequence may be present that affects the appearance or edibility of the dried currants.

(c) "Substandard" is the quality of dried currants that fail to meet the requirements of U. S. Grade B or U. S. Choice

TABLE I—ALLOWANCES FOR DEFECTS IN DRIED CURRANTS

Defects	U. S. Grade A or U. S. Fancy	U. S. Grade B or U. S. Choice
	Maximum count	
Pieces of stem.....	1 per 24 ounces.	1 per 16 ounces.
Seeds (in Seeded style).....	12 per 16 ounces.	15 per 16 ounces.
	Maximum (by weight) (percent)	
Curants with capstems.....	1½	2
Undeveloped.....	1	2
Damaged.....	2	3
Sugared.....	5	10
	Maximum (by count) (percent)	
Moldy currants.....	3	4
Damaged by fermentation.....	Appearance or edibility may not be affected.	Appearance or edibility may not be more than slightly affected.
Grit, sand, or silt.....	None of any consequence may be present that affects the appearance or edibility of the product.	

#### EXPLANATIONS AND METHODS OF ANALYSES

§ 52.984 *Definitions of terms.* (a) A "piece of stem" means a portion of the branch or main stem.

(b) "Capstems" means small woody stems exceeding  $\frac{1}{8}$  inch in length which attach the grapes to the branches of the bunch. A currant for each capstem which is not attached to a currant is included and weighed with "currants with capstems" in ascertaining compliance

with the allowance permitted.

(c) "Undeveloped" refers to extremely light currants that are lacking in sugary tissue indicating incomplete development; are completely shriveled and hard; possess fine wrinkles on smaller units and moderately deep wrinkles on slightly larger units; and are commonly referred to as "worthless".

(d) "Damaged" currants means currants affected by insect injury or injury



from sunburn, scars, mechanical, or other means which seriously affects the appearance, edibility, keeping quality, or shipping quality of the currants.

(e) "Sugared" means either external or internal sugar crystals are present and the accumulation of such crystalized fruit sugars in the flesh of the dried currant or on the surface are readily apparent.

(f) "Grit, sand, or silt" means any particle of earthy material.

(g) "Moisture" means the percentage by weight of moisture in dried currants when determined by the Dried Fruit Moisture Tester Method or in accordance with methods that give equivalent results.

# WORK SHEET

## § 52.985 Work sheet for dried currants.

Size of case or package.....		
Markings.....		
Label or brand.....		
Net weight.....		
Type.....		
Moisture content.....		
	A	B
Similar varietal characteristics.....		
Color.....		
Flavor.....		
Development.....		
<i>Defects</i>	A	B
	Maximum	
Pieces of stem.....	1 per 24 ounces.....	1 per 16 ounces.....
Seeds (in Seeded style).....	12 per 16 ounces.....	15 per 16 ounces.....
	Maximum (by weight) (percent)	
Currants with capstems.....	1½	2
Undeveloped.....	1	2
Damaged.....	2	3
Sugared.....	5	10
	Maximum (by count) (percent)	
Moldy currants.....	3	4
Damaged by fermentation: Affecting appearance or edibility.....	Not affected.....	No more than slightly affected.
Grit, sand, or silt: Affecting appearance or edibility.....	None of any consequence.	None of any consequence.
Grade.....		

The United States Standards for Grades of Dried Currants (fourth issue) as amended September 18, 1957 (22 F. R. 7417) and as hereby amended and contained in this subpart shall become effective upon publication and thereupon will supersede the United States Standards for Grades of Dried Currants (§§ 52.981 to 52.985) which have been in effect since October 1, 1957.

(Sec. 205, 60 Stat. 1090, as amended; 7 U. S. C. 1624)

Dated: August 26, 1958.

[SEAL] F. R. BURKE,  
Acting Deputy Administrator;  
Marketing Services.

The amendment to the United States Standards for Grades of Dried Currants as contained herein shall become effective thirty (30) days after the date of publication hereof in the FEDERAL REGISTER.

Dated: September 3, 1965.

G. R. GRANGE,  
Deputy Administrator,  
Marketing Services.

#### Fourth issue:

*Published in the Federal Register August 31, 1956 (21 F.R. 6555).*

#### *Amended:*

- 1) *in the Federal Register September 18, 1957 (22 F.R. 7417);*
- 2) *in the Federal Register August 29, 1958 (23 F.R. 6699);*
- 3) *in the Federal Register September 10, 1965 (30 F.R. 11595).*





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